

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

1. (Currently amended) A process for the adaptation of flavor mixtures, comprising the steps of:

- a) selecting or preparing a first ~~base~~ matrix comprising a flavor mixture having the desired properties,
 - b) analyzing the flavor composition and flavor concentration in the headspace above the ~~base~~ first matrix,
 - c) introducing the flavor mixture into a second ~~another~~ matrix,
 - d) analyzing the flavor composition in the headspace above the ~~other~~ second matrix, and
 - e) comparing ~~on the basis of~~ the results in step b) and d),
 - f) changing the flavor composition in the ~~other~~ second matrix ~~in such a manner that the flavor properties in the other matrix to~~ correspond to those of the ~~base~~ first matrix and
 - fg) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said ~~base~~ first matrix and ~~said other the~~ second matrix are independently foods, cosmetics, or requisites.

2. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a first matrix comprising a flavor mixture having desired properties,
- b) analyzing the flavor composition and flavor concentration in the headspace above the first matrix,
- c) introducing the flavor mixture into a second matrix,
- d) analyzing the flavor composition in the headspace above the second matrix,
- e) comparing the results in step b) and d), wherein the comparing step comprises:

~~A process according to Claim 1, comprising the additional steps of~~

- ~~a)1) calculating a correction factor from the peak area percentages of the analyses of the first base matrix and the second other matrix,~~
 - ~~b)2) calculating the numbers of moles of the individual flavor compounds in the flavor mixture,~~
 - e)f) on the basis of the correction factors determined in step 2) a), adapting the flavor mixture to of the second other matrix to correspond to that of the first matrix and
 - g) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
- wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites.

3. (Original) A process according to Claim 1, wherein the volatile constituents of the flavor mixture in the headspace above the matrix are determined.

4. (Original) A process according to Claim 1, wherein the analyses are carried out by means of static headspace gas chromatography.

5. (Currently amended) A process for the adaptation of flavor mixtures comprising the steps of:

- a) selecting or preparing a first matrix comprising a flavor mixture having desired properties,
- b) analyzing the flavor composition and flavor concentration in the headspace above the first matrix,
- c) introducing the flavor mixture into a second matrix,
- d) analyzing the flavor composition in the headspace above the second matrix,
- e) comparing the results in step b) and d),
- f) changing the flavor composition in the second matrix to correspond to those of the first matrix and
- f) preparing the novel flavor mixture in accordance with the analytical result and subjecting said flavor mixture to sensory testing,
wherein said first matrix and the second matrix are independently foods, cosmetics, or requisites;
wherein the analyses are carried out by means of static headspace gas chromatography;

~~A process according to Claim 4,~~ wherein the peak area values determined by gas chromatography for the flavor compounds in the headspace over the ~~base~~ first matrix and for the flavor compounds in the headspace over the second ~~other~~ matrix are used to form a quotient for calculating the correction factors.

6. (Currently amended) A process according to Claim 1, wherein the adapted novel flavor mixture is introduced into the ~~other~~ second matrix at a concentration such that the peak area total of the flavor compounds in the headspace over the matrix corresponds to that of the ~~base~~ first matrix.

7. (Cancelled)

8. (Currently amended) A flavor mixture produced from a process for the adaptation of flavor mixtures, comprising the steps of:

- a.) selecting or preparing a ~~base~~ first matrix comprising a flavor mixture having the desired properties,
- b.) analyzing the flavor composition and flavor concentration in the headspace above the ~~base~~ first matrix,
- c.) introducing the flavor mixture into a second ~~another~~ matrix,
- d.) analyzing the flavor composition in the headspace above the second ~~other~~ matrix, and
- e.) comparing ~~on the basis of~~ the results in step b) and d),

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f.) changing the flavor composition in the ~~other~~ second matrix
~~in such a manner that the flavor properties in the other~~
~~matrix~~ to correspond to those of the first ~~base~~ matrix and

¶ g.) preparing the novel flavor mixture in accordance with the
analytical result and subjecting said flavor mixture to
sensory testing,

wherein said ~~base~~ first matrix and said ~~other~~ second matrix
are independently foods, cosmetics, or requisites.